

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Kato Kichibee Shoten
<b>Founded</b>	1860
<b>Profile</b>	Originally operating as a money exchange business and very deeply involved in the affairs of the community, in 1860 the village headman and founder became involved in sake brewing. For eleven generations, they have carried the Kichibee name, and in 1866 registered the name as a trademark. In Sanskrit, "Born" is translated roughly as purity/striking truth, and represents the brewery's strong belief in second changes and karmic rewards for hard work. In the beginning of the Showa era, the emperor used Born sake for Japan's ceremonies, festivals, and guests as Japan's representative brand.

<b>Product Name</b>	Born Tokusen Junmai Daiginjo
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<b>Item Number</b>	7726
<b>Case Contents</b>	12 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Rice-Polishing Ratio</b>	38%
<b>Yeast</b>	KATO 9
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.8
<b>Amino Acids Level</b>	1.5
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	2 years in 0°C
<b>Introduced in</b>	N/A
<b>Brewery Location</b>	Fukui Prefecture
<b>Brewery Head</b>	Akira Hirano



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
			○

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	○	○	○

<b>APERITIF</b>	<b>APPETIZER</b>		<b>DIGESTIF</b>
○	◎		○

<b>Food Pairings</b>
Delicate Japanese Dishes, Dishes cooked with butter, cheese and olive oil.

<b>Tasting Notes</b>
Born's Special Junmai Daiginjo, aged for a minimum of two years at 0°C. Medium-bodied satin-like mouthfeel, and boasts the mature fragrance of grapefruits. Delightfully debonair.